

# MAPLE ICE CREAM

## INGREDIENTS:

- 1 1/2 cups real maple syrup
- 2 T corn syrup
- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz (3 T) cream cheese, softened
- 1/2 t fine sea salt
- 1 1/4 cups heavy cream
- oatmeal cookie mix-ins

## DIRECTIONS:

1. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl. Stir together to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. In a measuring cup with a spout mix together the heavy cream and corn syrup. Measure out the remaining whole milk, and set aside.
2. Place the maple syrup in a 4-quart saucepan over medium high heat and bring to a boil. Reduce heat to medium and continue boiling for 8 minutes or until reduced by about half and has begun to darken around the edges. Remove from heat and while stirring constantly, slowly add the cream and corn syrup mixture. Whisk in remaining milk.
3. Bring the mixture to a boil over medium high heat and cook for 4 minutes. (The mixture may appear curdled from the acidity in the maple syrup, but it will come back together.) Remove from heat and whisk in the cornstarch slurry. Bring back to a boil and cook until slightly thickened, about 1 minute.
4. Pour over the cream cheese mixture and whisk until smooth. Cover with plastic wrap and chill for 4 hours or until cool throughout.
5. Churn according to your ice cream maker's manufacturer's instructions. Layer with generous handfuls of the Oatmeal Cookie Mix-ins in an airtight container. Cover with plastic wrap directly on the surface and freeze for at least 4 hours. Serve with more oatmeal cookie goodness!

# OATMEAL COOKIE MIX IN

## INGREDIENTS:

- 2 sticks of butter, cold, cut into pieces and chilled
- 1 1/2 cups all-purpose flour
- 1/8 t ground cinnamon
- 3/4 cup packed light brown sugar
- 1/2 t kosher salt
- 1 1/2 cups old-fashioned oats

## DIRECTIONS:

1. Preheat your oven to 350F. Put all of the ingredients except for the oats in a large bowl. Blend by rubbing together the dry ingredients into the butter with your finger tips. Work quickly to avoid melting the butter. When the mixture looks like coarse sand and there are no butter pieces bigger than a pea add the oats. Mix well. Transfer to a parchment lined baking sheet and bake for 30 minutes, stopping to toss every 10 minutes.
2. Remove from the oven and cool completely. Crumble and transfer to a large zip top bag. Freeze the bag of crumbles until time to layer in with ice cream.